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ALINORM 74/11

JOINT FAO/WHO FOOD STANDARDS PROGRAMME
CODEX ALIMENTARIUS COMMISSION
Tenth Session. Rome, 1-12 July 1974
REPORT OF THE CODEX COMMITTEE ON EDIBLE ICES
First Session
Stockholm, 18-22 February 1974

INTRODUCTION

1. The Codex Committee on Edible Ices held its first session in Stockholm, Sweden from 18-22 February 1974 by courtesy of the Government of Sweden. Dr. Gösta Björkman, Sweden, was in the chair.
2. The Minister of Agriculture, Mr. Svante Lundkvist, welcomed the participants on behalf of the Swedish authorities.
3. The representative of WHO reviewed briefly activities of WHO in the field of food control which could be of interest to the Committee.
4. The session was attended by representatives from the following 20 countries :

Australia	Italy
Austria	Mexico
Belgium	Netherlands
Brazil	Norway
Denmark, ,	Sweden
Finland	Switzerland
France	Tanzania
Fed. Rep. of Germany	United Kingdom
Iraq	United States of America
Ireland	

Observers were present from the following international organizations:

Association of Official Analytical Chemists (AOAC)
European Economic Community (EEC) Euroglaces
Institut Européen des Industries de la Gomme Caroube (INEC)
International Federation of Glucose Industries (IFG)
International Organization of the Flavour Industry (IOFI)

The list of participants including officers from FAO and WHO is contained in Appendix I to this report.

ELECTION OF RAPPORTEUR

5. On the proposal of the Chairman, the Committee appointed Mr. D.L. Orme (United Kingdom) as rapporteur of the session

ADOPTION OF PROVISIONAL AGENDA

6. The Committee adopted the Provisional Agenda unamended.

MATTERS ARISING FROM THE NINTH SESSION OF THE CODEX ALIMENTARIUS COMMISSION

7. The Chairman gave a brief history of the events which had led to the formation of the Committee and which are summarised in document CX/EI 74/2. The Committee noted the request, of the Commission that it consider "the question of the need to establish one or more regional standards for edible ices" as well as world-wide standards. It was further noted that this Committee should maintain liaison With the Joint FAO/WHO Committee of Government Experts on the Code of Principles concerning Milk and Milk Products so as to avoid duplication of work.

GENERAL DISCUSSION OF WORK TO BE DONE BY THE COMMITTEE

8. The Committee took as a starting point the general issues proposed for consideration by the Swedish secretariat in a background paper (CX/EI 74/2, pages 3-5).

Products to be Covered

9. The Committee agreed to postpone protracted discussion on the extent to which speciality products should be covered by the standard until the consideration of the standard proper.

Group Standards or Individual Standards

10. There was general agreement that for edible ices the principle of a group standard should be pursued. This would not exclude the elaboration of special provisions for different categories of products.

Basis for the Elaboration of a Standard

11. The procedure for elaborating a group standard was discussed. Some delegations proposed that a start should be made by prescribing the formulations of mixes and powders from which edible ices could be made. It was further proposed that the compositional criteria for mixes and powders should be such that after the preparation prescribed, the end product would comply with the appropriate section of the standard. With regard to hygienic requirements it was pointed out that for mixes and powders more stringent bacteriological requirements would be likely to be necessary. It was also suggested that the compositional requirements should be restricted to the solids and fats figures and that the manner of reconstitution should be such that the end product complied with the regulations of the country in which it was sold,

12. Other delegations preferred to start with the elaboration of end product compositional criteria. They agreed, however, that criteria for mixes might well be included in the standard, but would only need to require that the resulting product complied with the appropriate requirements.

Compositional Criteria

13. The Committee agreed that the listed compositional criteria could be used to distinguish the different types of products, although it was suggested that 'sugar and liqueur content might also be considered in addition.

Quality Criteria

14. The Committee agreed that in the first instance the standard to be elaborated should be confined to compositional criteria and that quality factors should be excluded. It was pointed out that quality factors, in particular texture and flavour, could not be disassociated entirely from compositional criteria. It was further noted that quality criteria might well play a role in any regional standards which might be developed.

Weight/Volume Relationship

15. A number of delegations stated that in their opinion the term "overrun" was of a technical nature and that other ways of expressing the density of the product should be given preference. It was further pointed out that in a number of languages the term "overrun" could not be translated and that weight by volume would be more universally understood.

Hygienic Criteria

16. The Committee agreed that there was no general need for hygienic provisions for raw materials. On the other hand there was strong support for the necessity of bacteriological requirements for the end product to be included in the standard. Such requirements existed in some countries. In other countries the bacteriological quality of the product was controlled by legal requirements for hygienic practices during manufacture.

17. It was pointed out that the Joint FAO/WHO Committee of Government Experts on the Code of Principles concerning Milk and Milk Products and the Codex Committee on Food Hygiene had started work in this direction and that detailed consideration of hygienic requirements for edible ices could usefully be deferred until the Committees' recommendations were available.

18. It was generally accepted that in the case of milk-based products, pasteurisation of the milk component or the entire liquid base was necessary. It was pointed out that from the health standpoint non-milk ingredients of edible ices also could support bacterial growth and thus should also be heat-treated. It was suggested that this treatment was not suitable for some of the proposed ingredients, e.g. nuts, chocolate and certain fruits. The Committee agreed to defer a discussion on the need for a pasteurisation test until later during the session.

19. Concerning the eventual elaboration of a Code of Hygienic Practice for Edible Ices it was agreed that this matter would be reconsidered at the next session of the Committee.

World-wide or Regional Standards

20. As instructed by the Commission, the Committee considered the desirability of elaborating regional standards for edible ices (ALINORM 72/35, para 229 and 230).

21. There was some divergence of opinion as to whether the best approach would be to reach agreement through the elaboration of regional standards and subsequently make an effort to harmonise these or whether the pattern should be set by a world-wide

standard, which would however not preclude the elaboration at a later stage of regional standards. It was agreed to follow the latter approach, but to bear in mind that in some regions special considerations would influence the composition and nomenclature of the product and would have to be taken into account.

CONSIDERATION OF PROPOSED DRAFT STANDARD FOR EDIBLE ICES

22. The Committee had before it the above mentioned document (CX/EI 74/3).

Scope

23. The Committee agreed that the standard should also cover the edible ice component of speciality products. Governments were specifically requested to indicate the significance of composite products and whether it would be practicable to check that the edible ice component complied with the standard.

Product Definitions

24. The Committee agreed to modify the definition of edible ices to distinguish between products which were emulsions and those which were not and also to ensure that the product remained in its frozen state from the time of manufacture to eventual consumption. The revised definition now reads:

"Edible ices mean the food preparations obtained either from an emulsion of fat and protein with or without the addition of other ingredients and substances, or from a mixture of water, sugars and other ingredients and substances which have been treated by freezing and are intended for storage, sale and human consumption in the frozen or partially frozen state."

25. The proposal was made to group the edible ices to be covered by the standard on the basis of their composition, making a distinction between dairy-based edible ices, those containing non-dairy products and juice and water ices. A further suggestion was put before the Committee which covered the first proposal in more detail, also grouping the products on the basis of their composition, but allowing for products containing a mixture of dairy and non-dairy ingredients. It was thought that in this way difficulties existing with regard to nomenclature might be avoided, as classification according to composition could be made independently of traditional or local names. This proposed grouping is shown in table form as Annex I to Appendix II.

26. The Committee agreed that an attempt should be made to cover all types of ices since edible ices containing non-milk fat or non-milk protein could be as nutritious and popular as dairy-based products and were of particular importance in countries with a limited production of milk. It was realised that in the category described as "ice" a subdivision between the products which required milk protein and those where non-milk protein could be used might have to be introduced.

27. The Committee briefly considered a proposal to distinguish between edible ices of high and of low nutritive value. It appeared that edible ices were regarded as having a food value as well as a "fun" value. Any international division between high and low nutritive value could only be made on an arbitrary basis and should not be pursued.

28. The delegations of France and the Federal Republic of Germany stated that in their countries only the use of milk or cream in the manufacture of ice cream was allowed as the generic name was taken literally. This implied that the definition of ice cream which allowed for the use of unspecified milk products would have to be examined closely.

29. The Committee then discussed the composition table contained in the proposed draft standard.

30. It was agreed that the reference to sugar should not be restricted to sucrose alone, but should include all the sugars mentioned in the section on ingredients. It was proposed that sugars should be considered as including any safe and suitable carbohydrate sweetening matter.

31. The Committee decided that greater flexibility for the use of milk-derived ingredients with a protein efficiency ratio equivalent to whole milk protein could be achieved by substituting values based on milk protein for values of MSNF which would also simplify analytical comparison.

32. With regard to optional additions such as fruit or fruit pulp, or chocolate (expressed as non-fat cocoa solids) it was decided that the figures contained in the composition table should be put in square brackets. Apart from differing views on the levels appropriate, doubt was expressed as to the need for any specific figures, provided that the labelling section included a clause stating that the addition should be "in an amount sufficient to characterise the product". It was agreed that governments should be asked which approach was preferred.

33. The delegation of Switzerland stated that in its view if in the name of the product mention was made of a fruit or other specific ingredients, the standard should contain a requirement for the minimum quantity of the ingredient identified in the name of the food.

34. There was a divergence of opinion with regard to the necessity to adjust the minimum level of milk fat and milk protein in edible ices to which bulky fruit had been added. Some delegations were of the opinion that it should be possible to use one basic mix and that therefore in the product containing fruit a reduction of the fat level would result and was allowable. Others held the view that in the end product the minimum requirements set for the fat level of the plain product should be retained.

35. From discussion it was evident that in all categories of edible ices there were minor variations in compositional requirements in the legislation of the various countries. With the exception of a few modifications it was agreed to retain as a basis for further discussion the figures as they stood. The revised table is contained in Appendix II.

36. For milk ices the Committee agreed that the minimum requirements should allow for the use of milk as the sole source of fat and therefore agreed a minimum fat content of 2.5%.

37. It was pointed out that the lower limit for milk fat in milk ices (2,5%) and the revised figure for skimmed milk ices which gave an upper limit of 1% left an open area. It was agreed to ask governments to indicate whether edible ices with a fat content of between 1% and 2.5% existed. One delegation stated that in its view an upper limit for the fat content of milk ices should be established so as to avoid encroaching on the limits set for ice cream.

38. In the discussions on sherbet, sorbet, juice ices and water ices it emerged that there were various interpretations of the terms. It was agreed therefore to delete reference to sorbet in the definition of sherbet and to include it under juice ices.

39. The Committee agreed that for sherbet only lower limits for fat and protein were necessary.

40. Concerning water ices, the Committee decided to reduce the minimum level for the total solids content to 10% and not to specify a minimum quantity of sugars.

41. It was agreed to request governments to comment on how the products might best be divided into distinguishable groups on the lines suggested by the delegation of the U.S.A. (Annex I to Appendix II) and to indicate possible names. The delegation of Brazil suggested that names might best be dealt with on a regional basis.

Coatings

42. During the discussion the following views were expressed:

- (i) if the term chocolate were used for the coating, the product would have to comply with the provision of the Codex standard for chocolate; otherwise the consumer would be misinformed;
- (ii) for technological reasons, the coating used for the covering of ice cream would have to be different from that specified by the Codex standard for chocolate.

43. The Committee finally agreed that the question was essentially a question of labelling. The Committee decided to delete the paragraph and to insert appropriate labelling provisions into the standard. Comments were requested from the Committee on Cocoa Products and Chocolate as well as governments.

44. The Committee briefly considered definitions for overrun prepared by the U.S. delegation and the preference expressed by the majority of delegates was to replace the specification for overrun by a prescription for weight per volume (g/l). One delegation was in favour of deleting completely any prescriptions for overrun or weight per volume. The Committee agreed to delete the term "overrun" and to replace the figure of 500 g/l for ice cream and milk ice by 450 g/l.

Essential Composition and Quality Factors

45. The Committee agreed that this section should be revised in its entirety and that the terms listed in section 2 under product definitions describing various types of edible ices should be incorporated. There was a prolonged discussion on the heading for the list of ingredients, a division into compulsory and optional ingredients presenting difficulties. It was finally agreed to use the term "permitted ingredients". The secretariat undertook to ascertain whether the term had a restrictive meaning as understood by some delegates or whether the term had a broad sense which did not exclude the later addition of agreed ingredients.

46. On milk and milk products the Committee took note of a proposal that reference should be made to the Code of Principles concerning Milk and Milk Products which had been accepted by 71 countries. The purpose of the Code was to ensure uniformity of terminology in descriptions and to avoid confusing the consumer when describing non-dairy products or mixtures.

Ingredients

47. It was decided that the existing list should be retained, but that dried and fermented milk products should be added and preserved milk products should be deleted.

48. With regard to the description of lipid and protein products there was general agreement that these should be described as edible fats and oils and edible protein. It was noted that the fats and oils and protein might be of marine or other animal origin.

49. After discussing the need for an exclusive list of sugars or a general form of words related to nutritive sweeteners the Committee agreed to retain the existing wording but to make it clear that the list was illustrative.

50. In discussing the standards of potability of water the delegation of Tanzania pointed out that in many developing countries it would be difficult to attain the standard required by WHO. The Committee, while appreciating the problem, decided to retain the text as it stood but noted that the WHO International Standards for Drinking Water should be the latest edition (1971).

51. After discussion it was agreed to delete the word "hens" in subsection 3.1.6 (new 3.4.6). Some delegations expressed reservations about this decision.

52. In order to be more precise and at the same time to cover a wider range of flavouring ingredients, the text of subsection 3.1.8 (new 3.4.8) was amended to read: "food and food ingredients intended to impart flavour, taste or texture e.g. coffee, ginger, cocoa, honey, nuts, liqueurs. "

Food Additives

53. The Committee noted that in the draft document before it a very large number of additives had been listed and it was realised that a certain selection would have to be made and that additional substances might also warrant consideration.

54. After discussion, it was agreed that the additives under the heading "Emulsifiers, Stabilizers and Thickening Agents" would be grouped and it was suggested that individual groups might need total maxima in the final product.

55. To facilitate the discussion it was agreed that governments should be requested to comment on the additives listed and make proposals for additives considered necessary indicating maximum levels allowable in the final product, and further indicating for which types of edible ices each additive could be used. Several delegations expressed their concern with regard to the use of colours. The Swedish secretariat undertook to re-draft the section in the light of the information received and to present this in the form of a working document to be considered by the next session of the Committee.

Hygiene

56. Some delegations questioned the need to include in the hygiene section a provision stating that within the limits of good manufacturing practice the product should be free from objectionable matter. It was explained that a general phrase of this nature was usual in standards to cover aspects of contamination other than those specifically mentioned. The Committee agreed to retain the provision.

57. The Committee discussed at some length whether it was appropriate to require the product to be free from pathogenic microorganisms, as it was thought that in practice such a requirement could not be met absolutely. It was pointed out that the statement had to be read in relation to the wording in the preceding sentence in which reference was made to "appropriate methods of sampling and examination" and that it was in conformity with what had been agreed for a number of other drafts for commodity standards presently under elaboration.

Bacteriological Standards

58. The Committee was informed that a number of international bodies, e.g. AOAC, ICMSF, IDF and ISO, were elaborating microbiological specifications for foods for

human consumption. Considering that this subsection would probably have to be changed in the light of the above information and possibly extended to cover more criteria, it was agreed to delete the specific requirements.

59. The Secretariat undertook to make available, in consultation with the various specialized bodies, detailed information of the work going on in the field of hygienic and microbiological requirements for edible ices.

Weights and Measures

60. Some delegations expressed the view that the provision was stating the obvious. It was pointed out, however, that especially in countries with a developing industry the provision could well be of practical importance. It was agreed to retain the provision.

Labelling - Name of the Product

61. During discussion it was pointed out by several delegations that it was premature to prescribe detailed labelling requirements before the composition of the products themselves had been decided. It was agreed therefore to delete subsections 8.1.1 to 8.1.4 pending government comments. Nevertheless a few delegations reserved their positions as they thought that consumer interests would be better served by retaining the second sentence of 8.1.1. Other delegations suggested that in the case of descriptive names which distinguished between different types of products no declaration as in the second part of 8.1.1 was necessary.

List of Ingredients

62. By analogy with the statement for milk other than cows' milk the Committee agreed to include a similar provision for eggs other than hens' eggs.

63. The Committee considered whether or not subsection 8.2.3 be deleted since the opinion was expressed that it could be interpreted as a discrimination against the use of non-milk proteins. Thus, to be consistent, it would be necessary to declare all types of protein. It was nevertheless decided to let the sentence stand for government comments.

64. It was considered that subsection 8.2.4 provided for non-mandatory nutritional labelling and should therefore be deleted.

Net Contents

65. It was decided that the footnote related to subsection 8.2 - List of Ingredients - should also refer to subsection 8.3 - Net Contents -and that government comments should be requested.

Methods of Analysis and Sampling

66. It was agreed that the methods listed in subsections 9.1, 9.2, 9.3.1, 9.4 and 9.6 which had been elaborated for milk products would need to be reassessed for use on edible ices. Subsections 9.3.2 and 9.5 were deleted as inappropriate) subsection 9.7 was retained.

Ice Mixes

67. The Committee then discussed proposals for definitions of ice mix, ice mix base, ice mix powder and ice powder which had been proposed by the delegations of the United States and the Netherlands. These are included in the standard to allow governments to consider and comment upon them (new subsection 3.2).

DATE AND PLACE OF NEXT MEETING

68. The Committee was informed that the next session of the Committee was scheduled for June 1975 in Stockholm.

ALINORM 74/11
APPENDIX I

LIST OF PARTICIPANTS*
LISTE IBS PARTICIPANTS
LISTA DE PARTICIPANTES

- * The heads of delegations are listed first; Alternates, Advisers and Consultants are listed in alphabetical order.
Les chefs de délégations figurent en tête et les suppléants, conseillers et consultants sont énumérés par ordre alphabétique.
Figuran en primer lugar los Jefes de las delegaciones; los Suplentes, Asesores y Consultores aparecen por orden alfabético.

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PROPOSED DRAFT STANDARD FOR EDIBLE ICES AND ICE MIXES
(Step 3)

1. SCOPE

This standard applies to edible ices ready for consumption and to ice mixes in wet or powdered form. It also applies to the edible ice part of speciality products.

2. DESCRIPTION

2.1 Product Definitions

For the purpose of the standard:

2.1.1 Edible ices mean the food preparations obtained either from an emulsion of fat and protein with or without the addition of other ingredients and substances, or from a mixture of water, sugars and other ingredients and substances which have been treated by freezing and are intended for storage, sale and human consumption in the frozen or partially frozen state.

2.1.2 Ice mixes mean the products in liquid or powder form intended for the preparation of edible ices.

2.1.3 Speciality ice products mean any of the listed edible ices in combination with foods of a non-ice character. The compositional requirements are applied exclusively to the edible ice part of the composite product.

2.2 Other Definitions

2.2.1 Prepackaged means packaged or made up in advance, ready for retail sale in a container.

3. ESSENTIAL COMPOSITION

3.1 Edible Ices

3.1.1 Ice cream means edible ices prepared from milk and milk products and which contain as fat only milk fat and as protein only milk protein. The composition of the final product shall comply with column 1 of subsection 3.3.

3.1.2 Milk ices mean edible ices prepared from milk and milk products and which contain as fat only milk fat and as protein only milk protein. The composition of the final product shall comply with column 2 of subsection 3.3.

3.1.3 Skimmed milk ices mean edible ices prepared from milk and milk products and which contain only a limited amount of fat which must be milk fat and as protein only milk protein. The composition of the final product shall comply with column 3 of subsection 3.3.

3.1.4 Ices mean edible ices prepared from milk or milk products or other raw materials and in which the fat and/or protein content are wholly or partly of non-milk origin. The composition of the final product shall comply with column 4 of subsection 3.3.

3.1.5 Sherbets mean edible ices prepared from milk or milk products or other raw materials and which contain only a limited amount of fat and protein which may

be wholly or partly of non-milk origin. The composition of the final product shall comply with column 5 of subsection 3.3.

- 3.1.6 Juice ice (sorbets) mean edible ices prepared from fruit pulp or juice and sugars. The composition of the final product shall comply with column 6 of subsection 3.3.
- 3.1.7 Water ices mean edible ices prepared from fruit pulp or juice and sugars and not complying with the minimum compositional requirements for juice ice. The composition of the final product shall comply with column 7 of subsection 3.3.
- 3.1.8 Edible ices with added egg or egg products shall comply with columns 1, 2 or 4 of subsection 3.2.

3.2 Ice Mixes

Proposal by U.S.A. delegation:

- 3.2.1 Ice mix means the liquid product containing all necessary ingredients in proper amounts so that when frozen the resulting food conforms to one of the definitions under subsection 3.1.1 to 3.1.4.
- 3.2.2 Concentrated or dried ice mix means the product which after the addition of water results in a product which conforms to the definition under subsection 3.2.1
- 3.2.3 Ice mix base means the liquid, concentrated or dried product which after the addition of milk, cream or other necessary ingredients results in a product which conforms to the definition under subsection 3.2.1.

Proposed modification by the Netherlands delegation to the U.S.A. proposal:

- 3.2.1 Ice mix means the liquid product containing all necessary ingredients in proper amounts so that when frozen the resulting food conforms to one of the definitions under subsection 3.1.1 to 3.1.8.
- 3.2.2 Concentrated ice mix means the liquid product which after the addition of the prescribed amount of water results in a product which conforms to the definition under subsection 3.2.1.
- 3.2.3 Ice mix base means the liquid, concentrated product which after the addition of the prescribed amount of milk, cream or other necessary ingredients results in a product which conforms to the definition under subsection 3.2.1.
- 3.2.4 Ice mix powder or dried ice mix means the dry product which after the addition of a prescribed amount of water and appropriate flavours and freezing gives a final product conforming to one of the definitions under subsection 3.1.1 to 3.1.8. Moisture content: ≤ 4%.
- 3.2.5 Ice powder means the dry product which after the addition of a prescribed amount of pasteurised milk and appropriate flavours or additional sugars and freezing gives a final product conforming to one of the definitions under subsection 3.1.1 to 3.1.8. Moisture content: ≤ 4%.

3.3 Composition (see table)

3.4 Permitted Ingredients

- 3.4.1 Milk, milk constituents and milk products - fresh, concentrated, dried, fermented, reconstituted or recombined.

- 3.4.2 Other edible fats and oils.
- 3.4.3 Other edible protein.
- 3.4.4 Sugars: e.g., sucrose, glucose syrup, dextrose, fructose, lactose.
- 3.4.5 Water - The water shall be of potable quality. Standards for potability shall be not less than those contained in the latest edition of the WHO International Standards for Drinking Water.
- 3.4.6 Eggs and egg products.
- 3.4.7 Fruit and fruit products.
- 3.4.8 Food and food ingredients intended to impart flavour, taste or texture, e.g. coffee, ginger, cocoa, honey, nuts, liqueurs.

4. FOOD ADDITIVES

The following provisions in respect of food additives are subject to endorsement by the Codex Committee on Food Additives.

- Note: -
- Proposals for food additives and maximum levels should be made with reference to the Codex Advisory Lists (CAC/FAL 1-1973).
 - Overall limits to be established for groups of additives.
 - Substances in [] are pending toxicological evaluation.

3.3 Composition (% m/m - minimum unless otherwise indicated)
Coating of non-ice character excluded.

	1. Ice Cream			2. Milk Ices			3. Skimmed Milk Ices		4. Ices			5. Sherbet	6. Juice Ices	7. Water Ices
		+ Egg	+ Fruit		+ Egg	+ Fruit		+ Fruit		+ Egg	+ Fruit			
total solids	32	32	30	28	28	26	28	26	28	28	26	20	20	[10]
sugars													14	
milk fat	8	8	7	2.5	2.5		<1		3			1		
other edible fat														
milk protein	2.5			2.5			2.5		2.5			1/3		
other edible protein														
liquid egg yolk or equivalent if declared		7			7					7				
fruit or fruit products			[15-20 or10]			[gmp]					[gmp]	[15 or10]	[20 or10]	
citrus fruit														
non-fat cocoa solids	[2.5]													
weight by volume g/l	450			450										

Note: The figures that have been given are intended only as a basis for discussion.

4.1	Antioxidants and Antioxidant Synergists		<u>Maximum level in final product %m/m</u>
	L-Ascorbic acid and its salts		
	Isoascorbic acid and its' salts		
4.2	<u>Colours</u>	Colour Index Number	
4.2.1	<u>Blue</u>		
	Brilliant Blue FCF	42090	
	Indigotine	73015	
	Patent Blue V	42051	
4.2.2	<u>Green</u>		
	Chlorophyll	75830	
	Fast Green FCF	42053	
	Wool Green BS	44090	
4.2.3	<u>Red</u>		
	Amaranth	16185	
	Ponceau 4R	16255	
4.2.4	<u>Yellow, Orange</u>		
	Annatto Extracts	75120	
	Sunset Yellow FCF	15985	
	Tartrazine	19140	
	Carotenes and Carotenoids (to be specified)		
4.3	<u>Emulsifiers, Stabilizers and Thickening Agents</u>		
4.3.1	Glyceryl mono- and di-esters of fatty acids deriving from edible fats		
4.3.2	Glyceryl mono- and di-esters of fatty acids esterified by one of the following acids :		
	a. acetic		0,5 singly or in combination
	b. lactic		
	c. citric		
	d. L-tartaric		
	e. monoacetyl- and diacetyl-tartaric		
4.3.3	Lecithins		
4.3.4	Sucrose esters and sucrose glycerides		
4.3.5	Agar		
4.3.6	Alginic acid and its sodium, potassium and calcium salts		
4.3.7	Carboxymethylcellulose		
4.3.8	Carrageenan		
4.3.9	[Ethylcellulose]		
4.3.10	Gelatine		
4.3.11	[Glycerine]		0,5 singly or in combination
4.3.12	Gum arabic		
4.3.13	[Gum carob (locust) bean]		
4.3.14	Gum guar		
4.3.15	[Gum karyya]		
4.3.16	[Gum cat]		
4.3.17	[Gum tragacanth]		
4.3.18	Pectins		
4.3.19	Propylene glycol alginate		

4.3.20 Starch and starch modified by hydrolysis (to be specified)

4.4 Flavours

The terms used below are defined in the "List of Additives Evaluated for their Safety in Use in Food", CAC/FAL 1-1973

4.4.1 Natural flavours and flavouring substances

4.4.2 Nature identical flavouring substances

4.4.3 Artificial flavouring substances appearing in the Codex List, CAC/FAL 1-1973

4.5 pH Adjusters, Taste Adjusters and Miscellaneous

4.5.1 Malic acid

4.5.2 Lactic acid and its sodium, potassium and calcium salts

4.5.3 Citric acid and its sodium, potassium and calcium salts

4.5.4 L-tartaric acid and its sodium, potassium and sodium potassium salts

4.5.5 Sodium, potassium and calcium orthophosphates 0.07 expressed as P₂O₅

4.5.6 Sodium and potassium polyphosphates (diphosphates, triphosphates and polyphosphates containing not more than 8% of cyclic compounds)

4.5.7 Sorbitol

5. HYGIENE

The following provisions apply subject to endorsement by the Codex Committee on Food Hygiene.

5.1 It is recommended that the products covered by the provisions of this standard be prepared in accordance with the Recommended International Code of Practice -General Principles of Food Hygiene (CAC/RCP 1-1969).

5.2 To the extent possible in good manufacturing practice the product shall be free from objectionable matter.

5.3 When tested by appropriate methods of sampling and examination the product;

- (a) shall be free from pathogenic micro-organisms;
- (b) shall not contain any substances originating from micro-organisms in amounts which may represent a hazard to health; and
- (c) shall not contain any other poisonous or deleterious substances in amounts which may represent a hazard to health.

5.4 All ingredients used in the preparation of the product shall conform with all the hygiene provisions of all applicable Codex codes of practice.

5.5 Bacteriological Standards
(to be elaborated)

6. WEIGHTS AND MEASURES

Containers should be as full as practicable without impairment of quality. They should in any case be filled to such an extent so as not to deceive the consumer.

7. PACKAGING

7.1 The product shall be packed in containers which will safeguard the hygienic and other qualities of the food.

7.2 The containers including packaging material shall be made only of substances which are safe and suitable for their intended use. Where the Codex Alimentarius Commission has established a standard for any such substance used as packaging material, that standard shall apply.

8. LABELLING

In addition to Sections 1, 2, 4 and 6 of the Recommended International General Standard for the Labelling of Prepackaged Foods (CAC/RS 1-1969), the following specific provisions apply, subject to endorsement by the Codex Committee on Food Labelling.

8.1. Name of the Product (to be elaborated)

8.2. List of Ingredients^{1/}

8.2.1. A complete list of ingredients shall be declared on the label in descending order of proportion in accordance with subsections 3.2(b) and (c) of the General Standard for the Labelling of Prepackaged Foods.

8.2.2. If the milk ingredient or its constituents are not derived from cows' milk, their origin shall be indicated on the label. If eggs other than hens' eggs are used, their origin shall be indicated on the label.

8.2.3. If other protein than that contained in MSNF is added, the type shall be declared, e.g. soy protein.

8.3 Net Contents^{1/}

The net contents shall be declared by volume and/or weight in either the metric ("Système international" units) or avoirdupois or both systems of measurement as required by the country in which the food is sold.

8.4 Name and Address

The name and address of the manufacturer, packer, distributor, importer, exporter or vendor of the food shall be declared.

8.5 Country of Origin

8.5.1 The country of origin of the food shall be declared if its omission would mislead or deceive the consumer.

8.5.2 When the food undergoes processing in a second country which changes its nature, the country in which the processing is performed shall be considered to be the country of origin for the purpose of labelling.

8.6 Lot Identification

Each container shall be embossed or otherwise permanently marked in code or in clear to identify the producing factory and the lot. For consumer packs with a net weight less than 100 grammes this information need appear only on the bulk container.

8.7 Additional Requirements

Information for keeping the product shall be given on retail packs with a net weight equal to or above Y grammes.

¹ Not compulsory for consumer packs with a net weight less than X grammes in which case the labelling should be on each bulk container.

9. METHODS OF ANALYSIS AND SAMPLING

The methods of analysis and sampling described hereunder are international referee methods which are to be endorsed by the Codex Committee on Methods of Analysis and Sampling.

9.1 Sampling: according to

9.2 Determination of Fat Content: according to

9.3 Determination of Vegetable Fat in Milk Fat

(IDF/ISO/AOAC are Working on this)

9.4 Determination of Dry Matter Content

9.5 Determination of Milk Protein

9.6 Determination of Protein Content

9.7 Determination of Weight by Volume

e.g. A modification of: AOAC eleventh edition 1970, Method I (52):16.220 +16.221; Method II (53) : 16.222+16.223,"Weight per unit volume of packaged ice cream.

